belling

50cm Electric Freestanding Cooker
Electric Double Oven and Grill with Solid Hotplates

FSE50DOP SS

User Guide & Installation Handbook

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Please keep this handbook for future reference, or for anyone else who may use the appliance.

INTRODUCTION

Thank you for buying this Belling appliance.

We hope that the following information will help you to quickly familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

This cooker may be sited with cabinets on both sides, or it may be free standing. Sufficient space should be allowed at either side of the cooker to enable it to be pulled out for cleaning and servicing.

Please read the instructions in this handbook before using or installing this appliance. All installation and servicing work must be carried out by a competent person.

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes.

Please note that the guarantee, and Service availability, are only available in the UK and Republic of Ireland.

Moving the cooker

Please note that this appliance may be heavier than it appears. Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelves and shelf runners in hot soapy water to remove their protective coating of oil. Even so, when you first turn on the oven or grill you may notice a smell and some smoke.

Glass door panels

To meet the relevant Standards of Domestic cooking appliances, all the glass panels on this appliance are toughened to meet the fragmentation requirements of BS3193. This ensures that, in the likely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damages, we strongly recommend that is replaced immediately.

INTRODUCTION

Environmental Protection

We are committed to protecting the environment and operate an Environmental Management System which complies with BS EN ISO 14001.

Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

Caution: Packaging materials can pose a risk of suffocation - keep away from children.

BE SAFE - NOT SORRY

- **When you are cooking, keep children away from the vicinity of the appliance.**
- **Children should be supervised to ensure that they do not play with the appliance.**
- **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety**
- This product is designed as a **domestic cooking appliance** for the preparation and cooking of domestic food products, and should not be used for any other purpose.
- Make sure you read and understand the instructions before using the appliance.
- Remove all packaging, protective films and oils from the appliance before using for the first time.
- Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
- Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- Never use the appliance for heating a room.
- Parts of the appliance may be hot during or immediately after use. Care should be taken to avoid touching heating elements inside the oven. Allow sufficient time for the appliance to cool after switching off.
- Do not use the oven with the door inner glass panel removed.
- Do not drape tea towels over the flue vents or doors, as this creates a fire hazard.
- Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill, as this creates a fire hazard. The high reflectivity can also damage the element.
- Do not use foil on oven shelves, or allow it to block the oven flue, as this creates a fire hazard, and prevents heat circulation.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
- When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.
- Use oven gloves when removing hot food / dishes from the oven or grill. The oven / grill and utensils will be very hot when in use.
- Warning: This appliance must be earthed.
- Any installation, servicing and maintenance work should be carried out by a competent person who will comply with current Regulations, Standards and Requirements.
- **When you have finished cooking check that all controls are in the off position.**
- **Warning:** This appliance must be earthed.

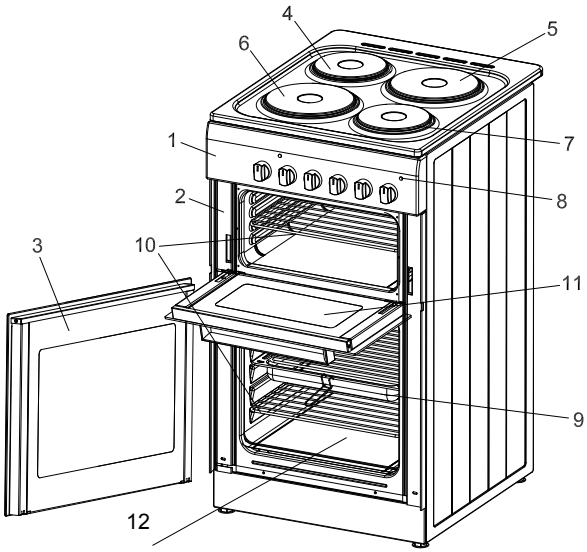
ABOUT YOUR APPLIANCE

Purpose

The cooker should be used for preparing household meals only. It must not be used for any other purpose.

Parts Identification

1 - control panel
2 - Top Oven
3 - Main oven door
4 - hot plate rear left (rapid)
5 - hot plate rear right (rapid)
6 - hot plate front left (rapid)
7 - hot plate front right (rapid)
8 - temperature indicate light
9 - grill pan with removable handle
10 - 3 x wire shelves
11 - Grill door
12 - Main oven



USING THE HOB

Using the hotplate

- Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.
- Do not place aluminium foil or plastic utensils on the hotplates, as they may melt and damage the surface.
- Do not use the hotplate surface for storage.
- When cooking with fat or oil, never leave unattended.
- Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.
- Position pans over the centre of the hotplate elements.
- Aluminium foil must not be placed on the hob as it will reflect any heat back into the element, which can damage it.
- Leaving a hotplate on for a length of time, without it being covered by a pan, causes overheating of surrounding areas which could damage the element.
- Be careful when cooking foods in salted water, or foods containing large amounts of sugar, syrup or jam - if they are spilt onto hot areas of the hob they may damage it.

To save energy

- Always position pans centrally over the heating area.
- Put lids on saucepans and only heat the amount of liquid you need.
- When liquids boil, reduce the control setting to maintain a simmer.
- Consider the use of a pressure cooker for the cooking of a complete meal.
- Vegetables will cook quicker if chopped in smaller pieces.
- Larger heating elements are ideal for faster cooking methods, such as boiling or frying, and for larger pans.

  Smaller heating elements are ideal for simmering and stewing, and for smaller pans.
- Do not use a pan which is too small or too large for the heating area - refer to notes on next page.
- We recommend you turn off the hot plate 5 to 10 minutes before the dish is ready. This allows the heat accumulated in the hot plate to be used economically. The hot plate remains hot for a while after use.

USING THE HOB

Choice of pans

The choice of cookware is important if you are to achieve maximum benefit from cooking.

When buying new pans, always refer to the manufacturer's guidelines.

For best results and energy efficiency, it is important to use flat bottomed pans of the correct type.

Always use pans which are large enough to prevent spillage, especially for deep frying, or when cooking with a sugar based substance.

Trivets, round based woks, heat diffuser pads and over-sized pans are not recommended.

Type and size of pan

- Cast iron, stainless steel, or enamelled steel pans are all suitable for use on ceramic glass hobs.
- Aluminium pans will give good cooking results but care must be taken in their use.
- Avoid using double pans or old misshapen pans which are unstable and dangerous.
- Certain types of copper based pans may become slightly concave when heated, which can result in slower cooking times.
- Always use pans which are large enough to avoid overflows.
- Pan bases should be thick, flat, and smooth, to ensure maximum contact with the hob, maximum heat conduction and rapid cooking times.
- Pans with dull or dark coloured bases will give the quickest cooking results.
- Pans with highly polished bases can reflect heat back into the hob causing the hotplate to cycle on and off more rapidly than normal, which can slow down cooking.
- Pans with thin, dented or ridged bases should not be used. They will not make maximum contact with the hob, which can result in very slow cooking times.
- The right size of pan base will ensure maximum contact with the hob and rapid cooking times.
- Use pans with a flat base of minimum 100mm / 4" diameter and maximum 280mm / 11" diameter which are stable in use.
- Pan bases that are much smaller or much larger than the hotplate - eg; by 50mm / 2" - will result in slower cooking times.

USING THE HOB

In the event of a cooking pan fire:

1. Turn off the cooker at the wall switch.
2. Cover the pan with a fire blanket or damp cloth. This will smother the flames and extinguish the fire.
3. Leave the pan to cool for at least an hour before attempting to move it. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher could tip the pan over.

Never use water to extinguish oil or fat pan fires.

Warning !

If any of the hot plates become cracked, disconnect the appliance from the mains supply and do not use until repaired by a competent person

Using the hotplate elements

Each hot plate is regulated using a selector knob.

The control allows for the efficient transfer of heat to the cooking pan.

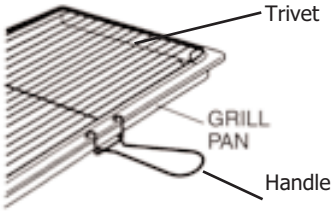
On the knob, which can be turned in both directions, there are numbers 0 to 6.

These numbers correspond to the power setting of the hot plate where 6 is the highest setting and ● is off.

USING THE GRILL+TOP OVEN

Caution: **Accessible parts may be hot when the grill is used, young children should be kept away.**

Detachable grill pan handle



The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. Do not use the handle to pour hot fats from the grill pan.

Food for grilling should be positioned centrally on the trivet.

Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill can create a fire hazard, and the high reflectivity can damage the grill element.

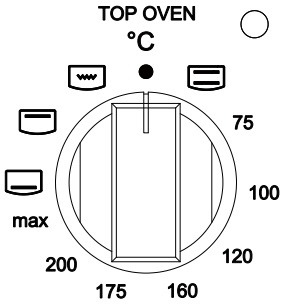
USING THE GRILL+TOP OVEN

Preheating

For best results, preheat the Oven/Grill for 5 minutes.

To switch on the Top Oven

Turn the control knob clockwise to turn on the top oven and adjust to required temperature settings. The indicator light on the control panel will go out when se lected temperature has been reached inside the oven. The control has two oven settings which allow for bottom he at only or top heat only. Turn the knob fully clockwise to select grill position



Place the food in the middle of pan - as highlighted figure 10a position the pan so the food is near but not touching the top element.
Do not line the grill pan with aluminium foil.

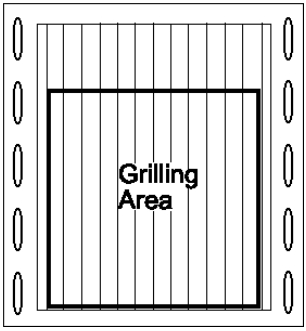


Figure 10 b

Use the handle when handling the grill pan (Figure 10b).

Wh en the food is cooked, turn the selector control to off (•).

Important: The door must be kept closed when the grill is used.

To switch off, return the control knobs to the "off" position.

Wh en using the grill the speed of grilling can be controlled by selecting higher or lo wer shelf position.

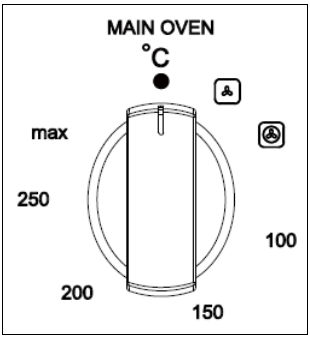
For toasting, and for grilling foods such as bacon, sausages or steaks, use a hig her shelf position and always place food in the highlighted area - see figure 10a.

For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position./

USING THE OVEN

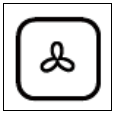
Accessible parts may be hot when the oven is used. Young children should be kept away.

Using the main oven



The oven temperature control should be turned clockwise and used to select the particular mode of cooking that you require. If you turn the dial clockwise and select the first symbol, this will start the defrost function. If you continue turning the dial and set the oven to a temperature, then the fan oven setting is selected.

There are two cooking functions available on your appliance:



DEFROST MODE: The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.

FAN OVEN: This method of cooking uses the circular element while the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.

Always turn the control knob to off (●) when cooking has finished.

Please note: The appliance incorporates a safety thermostat which cuts the electric supply to the oven if the temperature becomes excessive.

When using the oven

As part of the cooking process, hot air is expelled through a vent at the rear of the oven. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

Preheating

Always allow the oven to pre-heat until the neon switches off for the first time especially when cooking sensitive items such as souffle and Yorkshire puddings or, when cooking bread.

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 280mm

This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

USING THE OVEN

Baking guide

NOTE:

The temperature settings and times given in the baking guide are based on dishes made with block margarine. If soft tub margarine is used it may be necessary to reduce the temperature setting.

Dish	Recommended temperature ˚C	Approximate cooking time (preheated oven)
Scones	180	8 - 15
Meringues	110	2 - 3hrs
Cakes		
Small cakes	160	15 - 25mins
Whisked sponge	160	15 - 20 mins
Swiss roll	170	10 - 12 mins
Victoria sandwich (2 x 180mm / 7″)	160	20 - 30 mins
Genoese sponge	160	20 - 25 mins
Madeira (180mm / 7″)	160	1hr - 1¼ hrs
Semi rich fruit cake (205mm /8″)	130	2½ - 3hrs
Christmas cake (205mm / 8″)	depending on recipe	depending on recipe
Dundee cake (205mm / 8″)	130	2½ - 3hrs
Pastry		
Flaky / Puff	180	depending on recipe and type of filling
Shortcrust	170	
Choux	170	
Plate tarts (2 x 180mm / 7″)	170	
Biscuits		
Shortbread rounds	160	20 - 25 mins
Nut brownies	170	20 - 25 mins
Brandy snaps	160	10 - 12 mins
Flapjacks	160	20 - 25 min
Ginger nuts	160	10 - 20 mins

Traditional fruit cakes

It should be remembered that all ovens can vary, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Follow the temperatures suggested in the recipe and then adjust according to the temperature conversion chart/
- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at 150˚C - 160˚C for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per 1lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

USING THE OVEN

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat / poultry.

Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry will be in the centre of the oven.

USING THE TIMER

Your digital timer is an electronic timing module that makes the food in the oven ready for servicing when you want. All you need to do is to program the cooking duration and the time when you want your food to be ready.
When the timer is first powered up 12.00 appears on the display. icon flashes. In this case the oven will not work as the contacts of the clock relay are open.
The electricity current is transmitted to the heating elements through the alarm clock. Press to manually operate the oven.
Oven clock / timer works the same way as the normal clock. In the event of power failure the clock is reset. If the electricity current is less than 50 Hz the clock will be slow. This is not a defect of the clock. In such cases set the clock again.
Note: You don't have to set the real time of the day for manual and semi automatic cooking with your oven. For full automatic programming you should set the real time of the day.

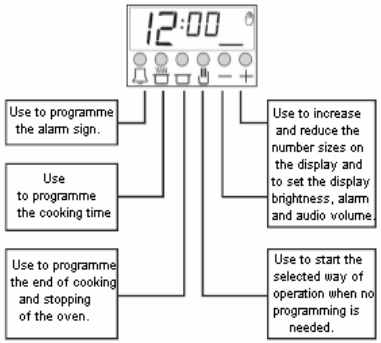
With the clock of your oven

1. You can set the cooking time from 0 to 10 hours.
2. You can set the alarm time between 00:00 and 23:59 hours.
3. You can set the oven to full automatic, semi-automatic or manual cooking.
4. You can use it for warning purposes

SETTING THE REAL TIME OF THE DAY

Time setting can only be done when there is no active cooking programme. Press the button. Two dots between the hour and minute start flashing; you can set the clock forward by + and backward by -. Longer pressing on these keys will change the clock faster.

1) Select clock setting mode
2) Set the time with + or – keys
3) Display will be fixed after 5 seconds.


12:00
Use to programme the alarm sign.
Use to programme the cooking time
Use to programme the end of cooking and stopping of the oven.
Use to increase and reduce the number sizes on the display and to set the display brightness, alarm and audio volume.
Use to start the selected way of operation when no programming is needed.

ALARM DURATION SETTING

With this function you can get your alarm clock beep after a period set by you.

1) Select alarm setting
2) Enter time with + or – keys (eg:5 minutes)
3) Time will be displayed mode. after a few seconds.

When the set period ends the alarm starts beeping. You can stop the alarm by pushing any button.

USING THE TIMER

ALARM VOLUME SETTING

You can select the 3-level volume of your oven by pressing the — button. Alarm volume is changed with every push on the key.

Note: By factory default, volume is set to the highest. In the event of power failure, the volume setting will be reset to the factory default, if changed.

DISPLAY BRIGHTNESS SETTING

You can select the 3-level display brightness setting by pressing the + button. The display brightness setting will change with every push on the key.

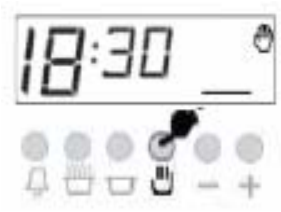
Note: By factory default, the brightness is set to the highest. In the event of power failure, the brightness setting will be reset to the factory default, if changed.

IN THE EVENT OF POWER FAILURE

In the event of power failure your oven will be switched off for safety reasons. This is indicated by the flashing of the hand icon on the display. All current cooking programmes will be deleted. Display shows 12:00 and the clock should be set. First switch on the oven by pressing the button (see Clock setting).

THE FLASHING HAND ICON INDICATES THAT THE OVEN IS SWITCHED OFF AND THAT YOU NEED TO PRESS THE BUTTON TO SWITCH TO THE NORMAL POSITION.

COOKING WITHOUT A PROGRAM (MANUAL)



It means that you start and finish cooking without making any programming. If there is any programme in the memory you need to reset the programme. Press the button to reset.

1. If there is a programme in the memory, it will be reset when the button is pressed and manual cooking will be started.
2. After putting in the oven the food that you want to cook set the oven control button to the concerned position shown in the cooking table.
3. Your oven works manually. Check your food with certain intervals and finish cooking by switching the oven control button to off (zero) position (since there is no programme).

Now you finished cooking. Your food is ready for servicing.

SEMI AUTOMATIC PROGRAMMING

It is the instant start of cooking and stopping after a predetermined period. In this programme, you need to enter the cooking time.

1) The time is 18:30 2) Switch to the cooking time setting mode 3) Enter the time length. by + or - keys.

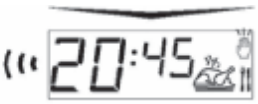
1. Switch the oven selector switch and thermostat button to the positions indicated on the cooking table.
2. Enter the cooking time by pressing the (+) button in 5 seconds after pressing the button. You can reduce the time by the (-) button. During setting icon starts flashing and after 5 seconds the display is fixed showing the time.
3. As an example you can enter the desired period as 2 hours 15 minutes. Cooking starts. After 5 seconds clock setting will appear on the display. You can view the remaining time by pressing the button any time during cooking.
4. After entering this value the clock will switch off the power and the alarm will beep. HAND icon will start flashing. You can silence the alarm beep by pressing any button. Current time of the day, sign and a flashing sign will appear on the display.

If you wish to restart the oven press the button and then the oven will start working manually.

6. Cooking will end by bringing the oven control button to off (0) position.

The display to be shown when the cooking starts

The display to be shown when the cooking finishes



When the cooking programme is completed, audible warning is on and will remain on for 7 minutes if not switched off before.

You have finished the semi automatic cooking. Your food is ready for servicing.

AUTOMATIC PROGRAMMING

With this programme, cooking duration and the time to finish cooking are programmed beforehand. Current time of the day must be set before starting programming.

1) The time is 18:30 2) You want the food to be ready at 20:45. You can set the finish time by pressing the and + buttons. 3) You can set the cooking time by pressing the and — buttons. Let's enter the cooking time as 1:00 hour.

Your oven is in standby mode and the display shows 18:30 as the current time of the day and standby signs. The oven will not work. It starts working at 19:45 and the icon is displayed with the current time. The oven works for 1:00 hour and stops at 20:45. The sign appears with the end hour.

1. Prepare the food that you want to cook and put it in the oven. Bring the oven selector switch and the thermostat button to the position shown in the cooking table.
2. Press the button. Enter the end time of cooking by pressing the + button In 5 seconds. Let's enter the end time as 20:45. While entering the time, auto sign and the flashing sign appear with the time. After 5 seconds sign and the word "auto" appear on the display. The oven is in operation.
3. Enter the cooking time by pressing first the button and then the (-) button. The display is automatically set for 2:15 hours cooking time. Let's say that we want to set the cooking time as 1:00 hour. We can change the time as 1:00 instead of 2:15 hours by pressing the (-) button. In 5 seconds after making the setting, the current time of the day (18:30), the word "auto" and the sign appear. The oven will switch to the standby mode and it will not work.
4. When the oven is in standby mode, you can view the end time of cooking by pressing the

the current time of the day (18:30), the word “auto” and the sign appear. The oven will switch to the standby mode and it will not work.

4. When the oven is in standby mode, you can view the end time of cooking by pressing the button and the cooking time by pressing the button.

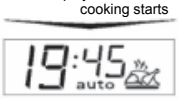
5. The oven starts working after 1 hour and 15 minutes, that is at 19:45. While the oven is in operation the 19:45 auto is displayed. The oven works for 1 hour as the entered time is 1 hour.

NOTE: The cooking time entered should be less than the difference between the current time of the day and the end time of cooking. Otherwise the oven will not switch to standby mode and it will work until the end of cooking time.

6. By pressing the button, the remaining time can be viewed. After 5 seconds the display switches to the clock mode and the current time of the day is displayed. The end of cooking time will appear on the display by pressing the button.

After 1:00 hour power will be switched off and the oven stops. Alarm starts beeping.

The display to be shown when the cooking starts



The display to be shown when the cooking finishes

When the cooking programme is completed, audible warning is on and will remain on for 7 minutes if not switched off before.

7. When the 1 hour cooking finishes, alarm starts beeping at the preset level. Alarm can be stopped by pressing any button.

8. sign is shown.

9. If you wish to restart the oven press the button. The oven starts working manually.

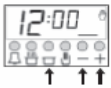
NOTE: If your press the button during semi automatic and full automatic programming the programmes in the memory will be cancelled and your oven operates manually.

10. Cooking will end by bringing the oven control button to off (0) position.

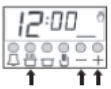
You have finished the semi automatic cooking. Your food is ready for servicing.

Changing the cooking time after programming.

You can change the cooking time and the end of cooking time while your oven is in operation.



To change the end time of cooking:
The new value is entered by pressing the button and using the (+) and (-) keys.



To change cooking time:
The cooking time is displayed while the button is pressed. Press the “+” or “-“ keys to set the new cooking time..

Caution: **Any cleaning agent used incorrectly may damage the appliance.**

Always let the appliance cool before cleaning.

Do not use a steam cleaner on this appliance.

Some cooking operations generate considerable amount of grease, this combined with spillage can become a hazard if allowed to accumulate on the appliance through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee. **Do not** use caustic, corrosive or abrasive cleaning products, products containing bleach, coarse wire wool or any hard implements, as they will damage the surfaces.

Do not use harsh abrasives or sharp metal scrapers to clean the oven door glass since they can scratch the surafce which may result in shattering of the glass.

All parts of the appliance can be safely cleaned with a cloth wrung out in hot soapy water.

Vitreous enamel parts

grill pan, oven compartment

Use a mild cream cleaner - eg; “Cif”.

Look for one which has the Vitreous Enamel Development Council’s recommendation seal. Stubborn marks may be removed with a moistened “Brillo” pad. The grill pan may be cleaned in a dishwasher, or with a nylon brush in hot soapy water.

Glass parts

door panels

Use a mild cream cleaner - eg; “Cif”. Rinse thoroughly and dry with a soft cloth.

CARE & CLEANING

Painted, plastic and metal finish parts

control knobs, door handles & doors, fascia panel

Only use a clean cloth wrung out in hot soapy water.

Chrome plated parts

oven shelves & oven shelf runners, grill pan trivet

Do not use abrasives or polishes, use a moist soap pad - eg; "Brillo".

Warning !

Disconnect the cooker from the power supply before proceeding with washing and cleaning and wait until it cools down.

• The cooker must be cleaned regularly. When cleaning, avoid using any coarsegrained abrasive powders, wire sponges, aggressive chemicals and sharp objects. The knobs and the fascia panel should be cleaned with a soft cleaning liquid on a soft cloth.

- Clean the enamelled parts with a soft cloth or sponge moistened in lukewarm water with the addition of a soft detergent avoiding too much water. Remove heavy stains with special kitchen cleaning agents.
- Baking tins and meat roasting pans should be soaked in lukewarm water with the addition of washing-up liquid and carefully dried.
- Check to make sure that the oven door seal is always kept clean.

Cleaning the hotplate

- Clean the hot plates with a damp sponge and then dry them by turning them on for a few seconds.
- The hot plate trim rings can be cleaned with agents intended for the maintenance of stainless steel parts. The rings may become yellowed as a result of overheating. This is normal.
- If a hotplate is to be out of use for a long time, apply the special grease periodically.

Oven Cleaning

Caution: Before cleaning you should wait until the oven cools down.

It is the best to clean the bottom of the oven after every use and not allow the remains of food and spots of oil to remain burned on.

INSTALLATION

Positioning

- Remove all packing materials including the protective film covering the chrome-plated and stainless steel parts (if applicable).
- The kitchen should be dry and well ventilated. Position the cooker ensuring free access to all the controls.
- The distance between the hob and extractor hood should be at least 650mm.
- If necessary level the cooker by the adjustable feet.

Figure 3

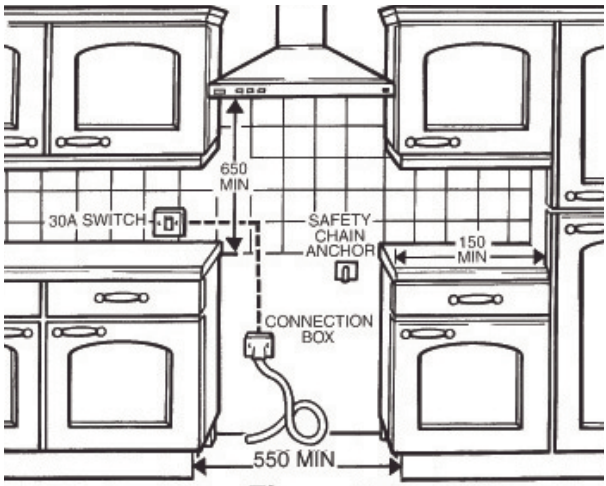
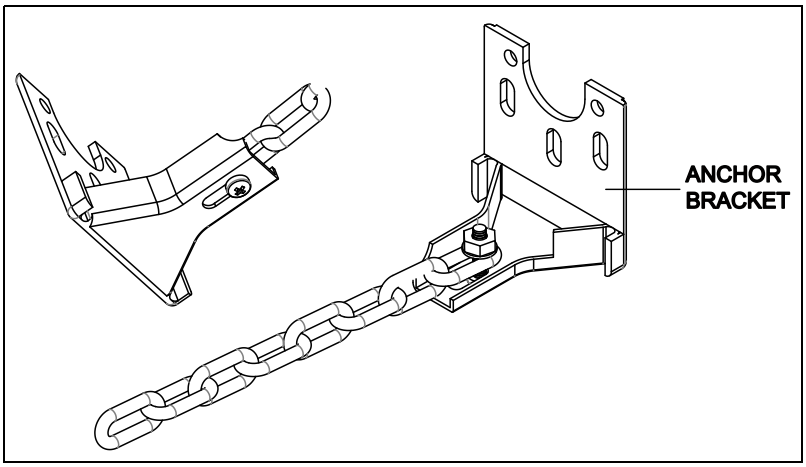


Figure 2

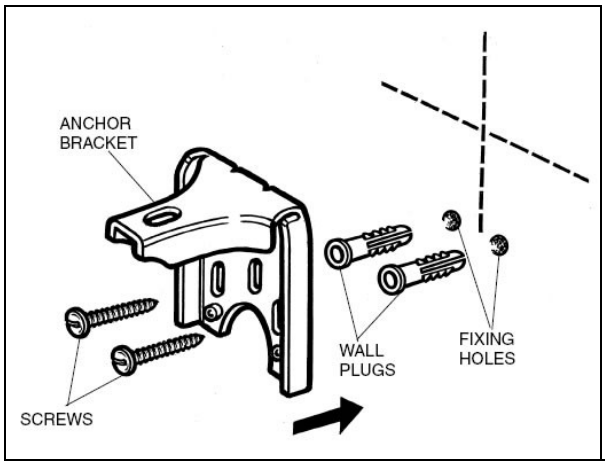
IMPORTANT SAFETY NOTICE

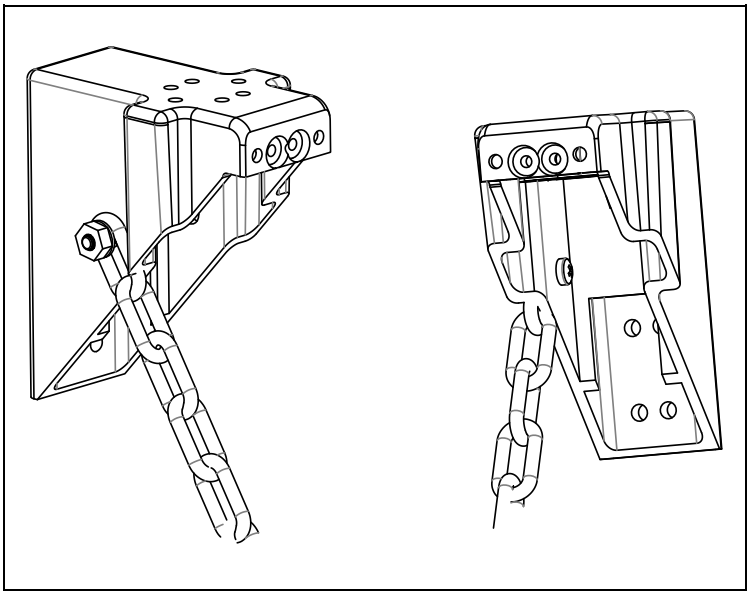
This cooker MUST be secured to the wall, please follow the instructions below.



Safety chain anchors

- In order to eliminate the risk of the oven falling forward, two chains have been installed at the rear of the cooker. Before use, these will need to be fastened securely to the wall behind the appliance with the anchor brackets supplied.





- Decide on a suitable wall location for fitting the anchor brackets directly behind each cooker safety chain.
- Hold the chain anchor up to the wall where it will be required and mark the fixing holes.
- Drill the fixing holes and fix the chain anchors to the wall using the screws provided and suitable wall plugs for the type of wall being fixed to.
- Leave the chains unattached until the installation process has been completed.

Securing the safety chains

- Before securing the safety chains, check that you have completed the installation process and that all connections have been made successfully and that the cooker is in its final operating position.
- Connect safety chain as per above diagrams.

INSTALLATION INSTRUCTIONS

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Important: Ensure that you route all mains cables well clear of any adjacent heat source.

Clearances

This cooker may be fitted flush to base units. However, for models with side opening doors, we recommend a side clearance of 60mm between the cooker and any side wall to allow the door to be opened fully.

The cooker should not be placed on a base.

No shelf or overhang or cooker hood shall be closer than a minimum of 650mm, but check with cooker hood manufacturer's recommendations.

The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

Dimensions

All sizes are nominal, and some variation is to be expected. The 'depth' of the cooker, as given below, is to the front of the door and excluding knobs and handles.

	FSE50DOP SS
Width	500
Depth	600
Height (adjustable)	900 - 930
Weight kg (approx)	51

Levelling the cooker

There are four adjustable feet on the base of the cooker. Slacken the locknut with an M8 spanner and turn the feet by hand to adjust the height of the cooker.

INSTALLATION INSTRUCTIONS FOR ELECTRICAL COOKERS

Connect to the electricity supply

IMPORTANT:

We recommend that this appliance is connected by a competent person, who is a member of a recognised "Competent Persons Scheme" and who will comply with the I.E.E. and local regulations.

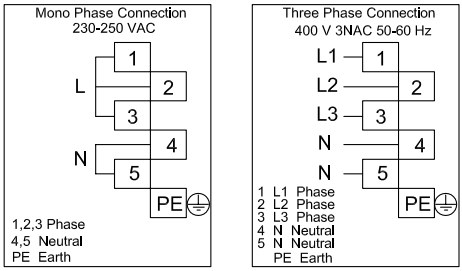
The appliance must be installed by a competent electrician using a double pole control unit of 32 ampere minimum capacity with 3mm minimum contact separation at all poles. Connection should be made with a 4.0mm^2 twin and earth cable minimum

Ensure that you route all mains electrical cables well clear of any adjacent heat source, such as an oven or grill.

Warning: This appliance must be earthed.

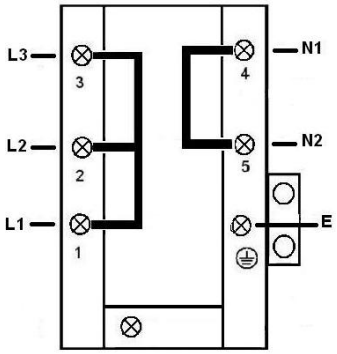
- Where a fixed connection is used, a device allowing the appliance to be isolated on all poles from the mains supply with a contact opening width of at least 3mm must be provided.
- After connection to the electricity please check that all electrical parts are working.
- The maximum power rating is specified in the Technical Data section of this handbook, and also on the Data Badge on the appliance.

1. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
3. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
4. Connect the cable to the terminal block and tighten the cable clamp screw (see diagram).
5. Close the terminal box, ensuring that the cover is engaged on the locking tabs.



TO ENABLE CORRECT FUNCTION OF THE APPLIANCE,PLEASE ENSURE THAT THE TERMINAL LINKS ARE FITTED

YOUR APPLIANCE MAY BE FITTED WITH AN ALTERNATIVE TERMINAL BLOCK TO THE DETAILED ABOVE IF IT IS PLEASE INSTALL THE APPLIANCE TO THE FOLLOWING WIRING DIAGRAM



TO ENABLE CORRECT FUNCTION OF THE APPLIANCE,PLEASE ENSURE THAT THE TERMINAL LINKS ARE FITTED AS SHOWN

TECHNICAL DATA

Electrical supply
220 - 240V ~ 50Hz

Dimensions
All sizes are nominal so some variation is to be expected.

Countries of destination
GB - Great Britain, IE - Ireland

Warning: This appliance must be earthed.

Databadge is located at the bottom of the front frame, behind the door.

Element	Element Ratings (@ 230V)
Front LHS hotplate Rear LHS hotplate Rear RHS hotplate Front RHS hotplate	1500W 1000W 1500W 1000W
Grill / Top Oven Main oven	1500W / 1200W 2000W
Maximum load	**8500W**

Belling Customer Care

In case of difficulty within the UK and Northern Ireland, please call the Belling Customer Care Helpline on

0844 815 3746

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care Representatives become available.

Enter appliance numbers here for future reference:

Model No

Serial No

Please ensure you have the above details (Model No and Serial No) to hand when calling Customer Care. They are essential to booking your call.

Outside the UK and Northern Ireland, refer to your local supplier.

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